

**VERIFICATION
OF
OYSTER TREATMENT PROCESS
TO REDUCE VIBRIO VULNIFICUS TO NON-DETECTABLE LEVELS**

Title 17, California Code of Regulations
Sections 13675 and 13676

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Public Health has determined that oysters harvested from the Gulf of Mexico and processed by

MOTIVATIT SEAFOOD, INC.

412 Palm Street
Houma, LA 70361

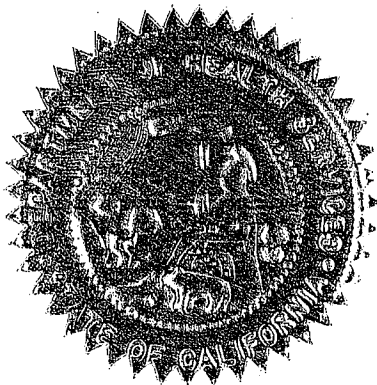
Shellfish Certification Number: LA 479 SP

Using a High Hydrostatic Pressure – Cryogenic Freezing Hybrid Process have been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to “non-detectable” (<3 MPN/g) and are not subject to the restrictions for sale required by Section 13675 (c) (5) or written warnings required in Section 13675 (b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

Notice Expires: December 13, 2011

DEPARTMENT OF PUBLIC HEALTH
OF THE STATE OF CALIFORNIA



A handwritten signature in black ink, appearing to read "Pat Kennelly", is positioned above the printed name and title.

Pat Kennelly
Chief, Food Safety Section
Department of Public Health